Turkish Lamb Pita Pockets
with No-Fuss Tabouleh

🕑 25 minutes ✕ 2 Servings

While juicy lamb kofta bake in the oven, throw together a refreshing tabbouleh salad then pile them both into warm pita pockets for a mouth-watering meal.

1. Shape kofta

Preheat the oven to 220C. Line an oven tray with baking paper. Put the **lamb mince** and **kofta seasoning** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 8 oval-shaped kofta.
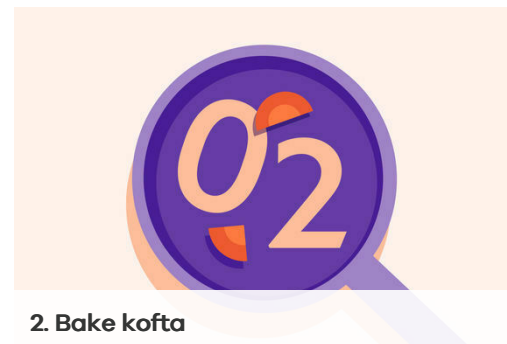
2. Bake kofta

Put the **kofta** on the lined tray and bake on the upper oven shelf, turning halfway, for 15 mins or until browned and cooked through.
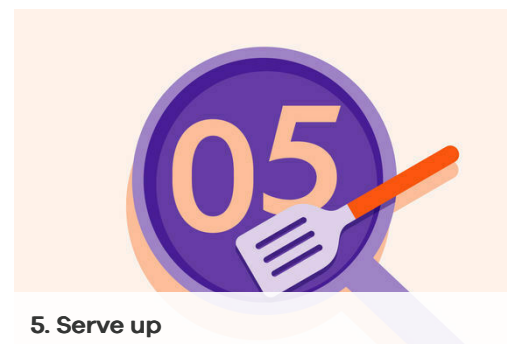
3. Make tabouleh

Meanwhile, finely chop the **tomato** and **half the onion***. Finely chop the **parsley**, including the stems (see Make it yours). Combine **1 tbs olive oil** and **2 tsp red wine vinegar** in a large bowl. Season with **salt and pepper**. Add the tomato, onion and parsley and toss to combine.
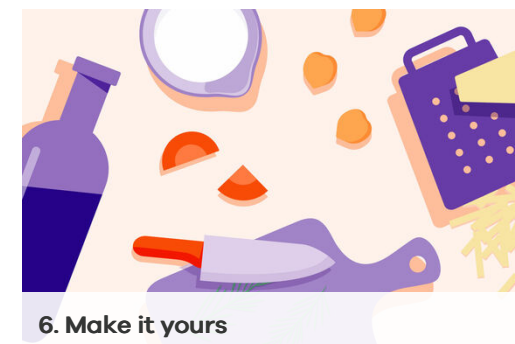
4. Warm pita pockets

Halve the **pitas** to form 4 pockets, put in a single layer on an oven tray and cover with foil. Heat on the lower shelf for 7 mins or until softened and warmed through.

5. Serve up

Gently open the **pita pockets**, then spread with **mayonnaise**. Fill with the **tabouleh** and **kofta** and enjoy!

6. Make it yours

Fancy parsley aioli for your pitas instead of mayonnaise? Simply crush 1 small garlic clove, then combine with half the parsley stems and 2 tbs mayonnaise. Season with salt and pepper. Spread inside the pita pockets in Step 5.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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